



Bacon and Chickpea Hot Pot

This is a warming, economical winter dish that is easy and quick to make and uses up winter veg from the garden.

Ingredients

- smoked bacon or off cuts chopped
- 1 clove garlic
- 1 onion
- 2 leeks
- other garden veg
- chickpeas, soaked and cooked or canned
- can chopped tomatoes

Method

Put some olive oil in a pan and fry the chopped bacon for around 3 mins until cooked and starting to turn golden, add the garlic, onion and leeks and cook for another few minutes. Add the chickpeas and tomatoes, any other veg and pour in 200ml water. Cover and simmer for 10 mins over a low to medium heat or until the veg is cooked.

Season and serve.